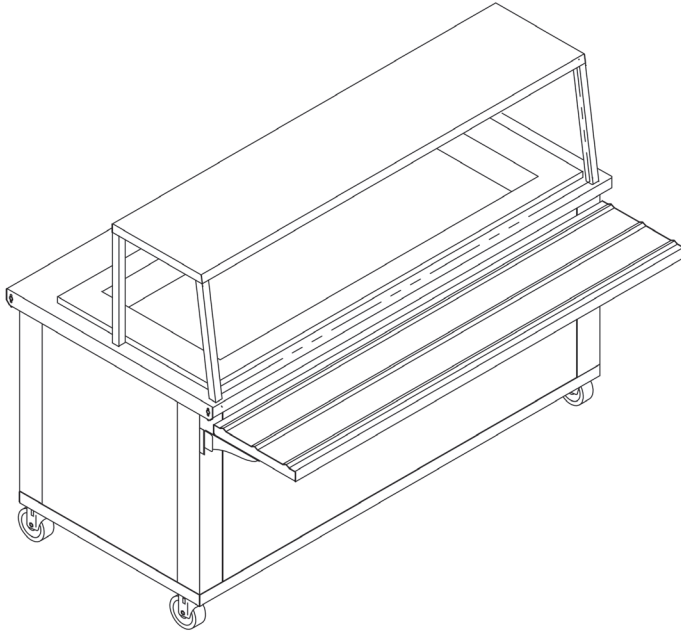


MODULAR COLD FOOD COUNTERS QS SERIES



Item # _____ Quantity _____
Project _____

*Quick-Ship Lead Time With
Flexible Design Options*



OPTIONS & ACCESSORIES

Service Type

- Operator service
- Two-sided island
- Self-service

Countertop Material

- 14-gauge stainless steel (standard)
- Zodiac® quartz
- Corian® solid surface

Tray Slide Options

- "V" ridge stainless steel
- Zodiac® quartz
- Stainless steel tubular runners
- Flat stainless steel
- Corian® solid surface

Operator Work Ledge

- White poly carving board with fold-down brackets
- Stainless steel 8" work ledge with fold-down brackets

Counter Heights

- 34" high (standard)
- Available between 30" to 36"
Specify _____

Cold Pan(s)

- NSF 7 drop-in self-contained with 3" pan recess
Specify # of pan openings _____
- Frost top
- Insulated ice-cooled

Front Inset Panels

- Stainless steel (standard)
- Graphic Panel
- Plastic Laminate

Food Shield

- QS (Standard)
- Operator fixed slanted glass protector with stainless steel top shelf (std.)
- Self-serve adjustable glass with protector with stainless steel top shelf
- Self-serve with stainless steel top shelf
- Heat Lamps
- End glass: Right Left
- FS convertible

Food Shield Finishes

- Stainless steel (standard)
- Black powder coat

Display Shelves

- 2-tier glass display shelf
- Single tier glass display shelf

Other Options/Accessories

- 6" adjustable stainless steel legs
- Hinged doors
- Stainless steel overself
- Grommet holes (3") for power cords/utility services
- Cold pan perimeter sheet pan recess
- Locks (hinged doors)

Electrical Options

- Duplex outlet, flush

Plumbing Options

- ¾" drain (standard)
- Electric condensate evaporator
- Bottom exit with ball valve

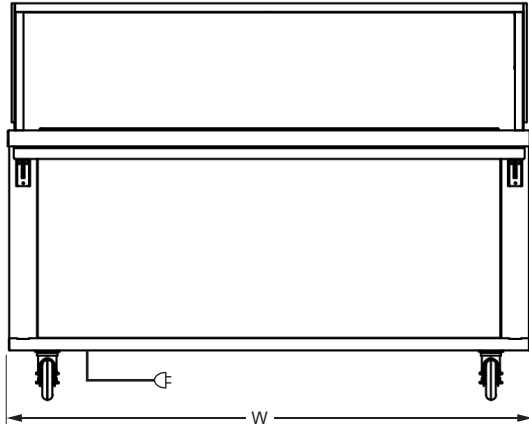
MODELS

- CLS-2-QS
- CLS-3-QS
- CLS-4-QS
- CLS-5-QS
- CLS-6-QS

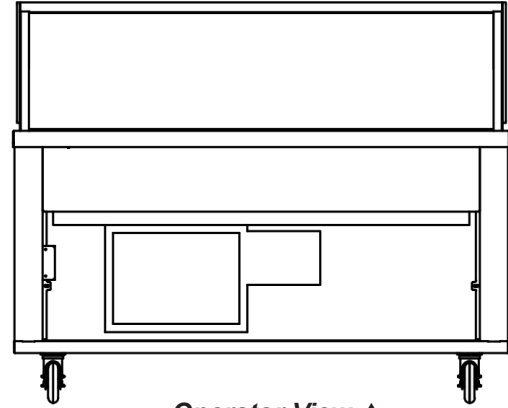
- ▶ Durable welded stainless steel unibody construction
- ▶ Operator service food shield
- ▶ Heavy duty 14-gauge stainless steel countertop
- ▶ 1" drain with screen and ball valve
- ▶ Removable front and end stainless steel insert panels
- ▶ Cold pan is NSF7 listed
- ▶ Full-length drop-down tray slide
- ▶ Easy-to-clean, 1/4" tempered glass food shields eliminates scratching and cloudiness
- ▶ Grommet holes (2 ea.) in undershelf for water and electric
- ▶ Line-up Locks coupling system latches QS modules together
- ▶ 8' cord with plug
- ▶ 5" heavy duty casters with brakes

MODULAR COLD FOOD COUNTERS

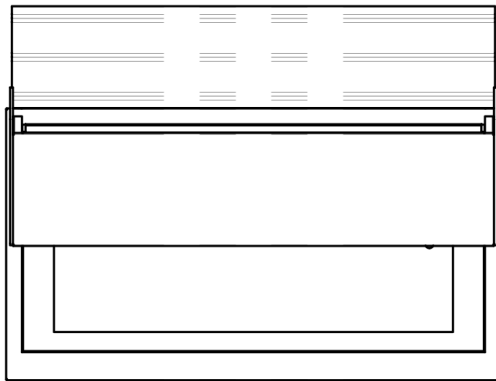
QS SERIES



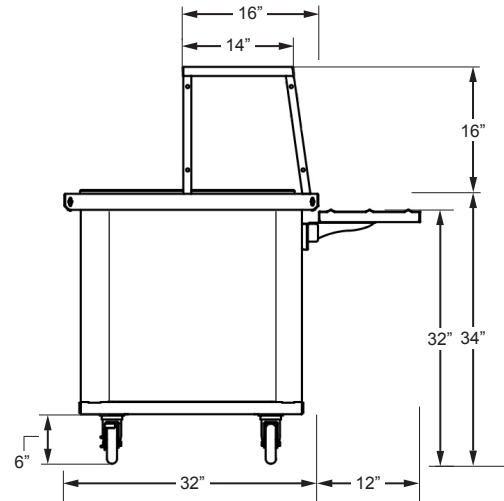
Front View ▲



Operator View ▲



Plan View ▲



End View ▲

MODEL DETAIL

Model	Counter Size			FS Pan Capacity	Compressor H.P.	VAC	Amps	Plug (NEMA)	Casters		Ship Wt. Lbs.
	W	D*	H						Type	Dia.	
CLS-2-QS	36"	32"	34"	2	1/4	120, 1-Ph.	6.7	5-15P	All Swivel w/Brake	5"	268
CLS-3-QS	50"	32"	34"	3	1/4	120, 1-Ph.	6.7	5-15P	All Swivel w/Brake	5"	372
CLS-4-QS	62"	32"	34"	4	1/3	120, 1-Ph.	8.7	5-15P	All Swivel w/Brake	5"	462
CLS-5-QS	76"	32"	34"	5	1/2	120, 1-Ph.	11.5	5-15P	All Swivel w/Brake	5"	566
CLS-6-QS	90"	32"	34"	6	1/2	120, 1-Ph.	11.5	5-15P	All Swivel w/Brake	5"	670

*With tray slide folded down.

SPECIFICATIONS

General:

Shall be Multiteria Model CLS-__-QS and shall be of 16-gauge stainless steel unibody construction. The front panel shall be easily removable and replaceable allowing front service access. All units to be provided standard with 8' long cord and plug. Interior stainless steel undershelf shall have grommet hole for passage of power cord. Counter front and end insert panels shall be stainless steel and are removable for service and access. Laminate and graphic panels shall be available upon request. Counter top shall be 32" wide and fabricated of 14-gauge, #4 satin finish stainless steel with square turndown on all sides and corners fully welded, ground and polished. Drop-down tray slide shall be 14-gauge with inverted "V" ridges on surface. Ends and sides shall be turned down square with all corners fully welded and polished. Support brackets to be adjustable stainless steel drop down type. Tray slides shall have a 1/4" height adjustability. Unit is mounted on 5" swivel type casters with brakes on all wheels (6" clearance). Twist-lock latch hardware system on tray slides shall securely fasten QS counter modules together.

Cold Pan:

Shall be 18-gauge stainless steel fully-welded construction with 1/4" coved corners. The cold pan shall be pitched to a 1" drain with screen and ball valve. All cold pan shall be furnished with environmentally-friendly insulation on bottom and all four sides, and shall be fully separated from the counter top by a full-perimeter breaker strip. Cold pan shall accommodate full steam table pans up to 6" deep, include pan support bars for full size pans and be NSF7 listed. Refrigeration system shall use R-404A refrigerant, and include aluminized steel housing with a stainless steel bezel, electronic temperature control, condensing unit (can be rotated), compressor, flexible refrigerant lines, sight glass, service valves and dryer/filter. Compressor shall be able to rotate up to 180° for flexibility of installation and able to be relocated in 6 1/2" increments from left, center or right end.

Operator Service Food Shield:

Shall have a 16-gauge stainless steel top serving shelf, with all edges turned down square, and all corners fully welded, ground and polished. Ends and sloped front glass to be 1/4" tempered glass having air gap at top and bottom. Glass to be bound in stainless steel channel. Self-service food shield is available.